

Cabernet Franc



Vintage: 2016

Appellation: Pennsylvania

Residual Sugar: 0%

Alcohol: 12.4%

Varieties: Cabernet Franc (100%)

Winemaking/Ferment Notes: The 2016 Cabernet Franc is intensely aromatic with aromas of cherry and plum. The palate is filled with spice, almond and smoke flavors. The wine is fermented on its skins and 10% of the blend is aged in French Oak. Enjoy the Cabernet Franc on its own or pair with foods of your liking.

Cases: 220

Cellaring Potential: 3-5 years

pH: 3.59

TA: 5.98 g/L

Vineyard(s): Szklenski & Jim Kirkpatrick

Awards: 2017 Pennsylvania Farm Show - GOLD; 2017 Pennsylvania Wine Society - SILVER Award of Excellence; 2016 Pennsylvania Farm Show - Silver

Harvest & Bottling Dates: 10/19-23 Bot: 4/25/18

Oak Aging: Aged for 16 months in Hungarian, French and American oak barrels from Francois Freres, Baron, Zemplan, Seguin Moreau and Treuil Cooperages

Food pairing(s): Poultry; lasagna; couscous with meat; Middle Eastern fare; veggie pizza; and Greek cuisine